

# DINNERLY



## Loaded Potato Wedges with Melted Vegan Feta



35 minutes



2 Servings

This vegan Greek offering will get your tastebuds singing. Scatter oregano-coated wedges with vegan feta and grill until golden, then pile your plate high with a spinach, white bean and zucchini salad.

### WHAT WE SEND

- 2 potatoes
- 2g dried oregano
- 1 tomato
- 1 zucchini
- 400g cannellini beans
- 100g vegan Greek-style feta
- 50g baby spinach leaves

### WHAT YOU NEED

- 1 tbs olive oil
- 2 tsp red or white wine vinegar <sup>17</sup>
- ½ tsp sugar

### TOOLS

- oven tray
- baking paper
- julienne peeler (optional)

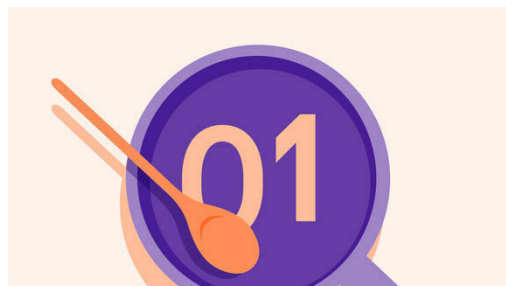
Our veggies come straight from the farm, so please wash them before cooking.

### ALLERGENS

Sulphites (17). May contain traces of other allergens.

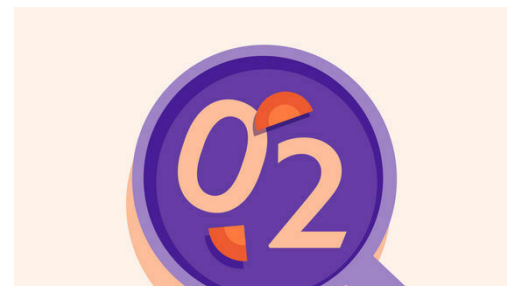
### NUTRITION PER SERVING

Energy 530kcal, Fat 23.4g, Carbs 57.7g, Proteins 15.3g



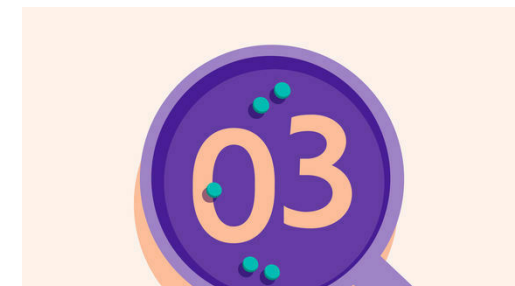
#### 1. Prep potato

Preheat the oven to 220C. Line an oven tray with baking paper. Cut the **unpeeled potatoes** into 2cm-thick wedges.



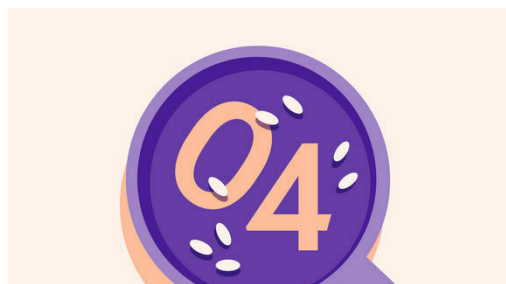
#### 2. Roast wedges

Put the **potato wedges** on the lined tray. Scatter with 1½ **tsp dried oregano**, drizzle with **2 tsp olive oil**, season with **salt and pepper** and toss to coat. Roast for 25 mins or until tender.



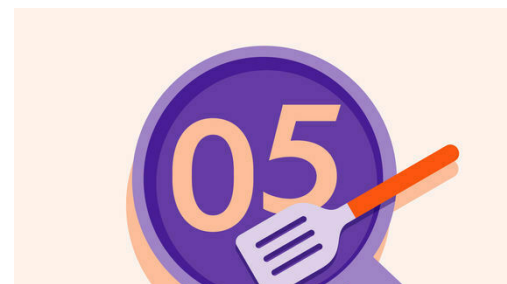
#### 3. Prep salad

Meanwhile, cut the **tomato** into thin wedges. Shred the **zucchini** using a julienne peeler (see Kitchen 101). Drain and rinse the **beans**. Put **2 tsp olive oil**, **2 tsp red wine vinegar** and **½ tsp sugar** in a large bowl, season with **salt and pepper** and whisk to combine.



#### 4. Grill feta

Remove the **potato wedges** from the oven. Turn the oven to grill mode and preheat to high. Crumble **half the vegan feta** over the potato wedges and grill for 3 mins or until golden.



#### 5. Toss salad and serve up

Add the **spinach**, **tomato**, **zucchini** and **beans** to the dressing and toss to combine. Crumble over the **remaining vegan feta**. Divide the **cheezy wedges** and **salad** among plates and enjoy!



#### 6. Kitchen 101

Do you own a julienne peeler? We love using them in our recipes, as they make short work of veggie prep. They look similar to a veggie peeler but with serrated teeth. You simply drag the peeler along the vegetable – and voila! – you have a pretty pile of professional-looking julienne strips. If you don't have one, simply peel the zucchini into ribbons with a vegetable peeler.